



# STARTERS

GNOCCHI (V)	172	BEETROOT CARPACCIO (VE)	135
Grilled artichokes, mushrooms, butternut crisps, toasted pine nuts, pumpkin seeds and truffle Parmesan sauce		Garlic ciabatta crumb, orange segments and balsamic pearls Add goats cheese	20
CALAMARI	172	OYSTERS	
<i>Fried:</i> Rocket, spring onions, green olives, anchovies and caper tartar sauce		<i>Natural (1)</i>	42
<i>Grilled:</i> Olive oil, lemon, chilli, smoked paprika, black olives and caperberries		<i>Mignonette (1)</i>	44
		Red wine vinaigrette and red onion	
		<i>Inverroche amber oyster (1)</i>	44
		Lime zest, pickled fennel and gin-braised capers	
PRAWNS	238	<i>Kilpatrick (3)</i>	150
Lemon and herb butter cream sauce or spicy Mozambican butter, garlic chips and charred ciabatta		Chardonnay velouté, crispy bacon and balsamic pearls	
MUSSELS	110	SEAFOOD STACK	226
Steamed mussels, creamy white wine garlic sauce and charred ciabatta		Salmon tartare, tempura prawns, caviar, avocado mousse, tomato, cucumber and sweet chilli sauce	
SEASONAL VENISON TATAKI	154		
Lightly seared venison fillet, roasted beetroot, parsley, walnut pesto, spring onion, Parmesan and truffle cream			

# SUSHI BAR

SALMON ROSES (6pcs)	258	FASHION SANDWICHES (8pcs)	
		Salmon	182
SEARED CREAMY ROSES (4pcs)	220	Tuna	150
Sushi rice wrapped with a thin slice of seared salmon and avocado, topped with a creamy prawn mix and salted crispy carrot		Prawn	110
		Veg	100
TUNA CRUNCH (8pcs)	182	RAINBOW ROLLS (8pcs)	
Seaweed rice filled with a freshly fried tuna mix and cream cheese on the inside. Deep-fried till golden brown with batter and panko breadcrumbs. Topped with our special house made tempura sauce, spring onion and roasted sesame seeds		<i>On fire:</i> Teriyaki sauce, infused with vodka, lit and poured over sushi	
		Salmon	292
NEW STYLE SASHIMI (6pcs)		Tuna	216
Salmon	370	Prawn	160
Tuna	284	Veg	152
TERIYAKI ROLL (8pcs)		TENAKA (hand roll)	
Salmon	306	Salmon	150
Tuna	242	Tuna	150
Prawn	195	Prawn	150
Veg	160	Veg	130
CALIFORNIA ROLLS (8pcs)		POKE BOWL	315
Salmon	194	RAINBOW PRAWN TEMPURA ROLL	216
Tuna	138	With cream cheese	
Prawn	100	SASHIMI (Each)	
Veg	85	Salmon	84
		Tuna	62
		DEEP-FRIED ROLL (8pcs)	
		<i>On fire:</i> Teriyaki sauce, infused with vodka, lit and poured over sushi	
		Salmon	270
		Tuna	232
		Prawn	160
		Veg	138

# SUSHI BAR

BAMBOO ROLL ( <i>4pcs</i> )		SALMON BOMBS ( <i>4pcs</i> )	364
Salmon	192	Salmon roses topped with our	
Tuna	150	chopped salmon blend, Japanese	
Prawn	110	mayo, sesame seeds, Teriyaki	
Veg	86	sauce, sesame oil, spring onion	
		and tempura bites	
EDAMAME BEANS	85	ROCKPOOL PLATTER ( <i>8pcs</i> )	420
		4 Ultimate rainbow rolls,	
TEMPURA EIGHT ( <i>8pcs</i> )	270	4 prawn California rolls, dipped in	
4 Teriyaki rolls, 4 rainbow rolls,		our special tempura sauce and	
topped with tempura prawn		topped with spring onion	
TEMPURA SPLIT ( <i>6pcs</i> )	160	TOJO PLATTER ( <i>15pcs</i> )	
Tempura prawns fried two ways.		Mixed	360
Topped with our house made		Salmon	565
tempura sauce, sweet chilli sauce,		Tuna	395
roasted sesame seeds and			
spring onion		HARBOUR HOUSE PLATTER ( <i>30pcs</i> )	
ULTIMATE RAINBOW ( <i>8pcs</i> )	248	Mixed	700
Rainbow rolls filled with salmon		Salmon	895
and avocado, topped with salmon		Tuna	755
or tuna, Japanese mayo, caviar,			
sesame seeds, spring onion and			
house-made Teriyaki sauce			
NIGIRI ( <i>each</i> )			
Salmon	62		
Tuna	50		
Prawn	40		

# MAIN COURSES

GNOCCHI (V)	210	PRAWNS	480
Grilled artichokes, mushrooms, butternut crisps, toasted pine nuts, pumpkin seeds and truffle Parmesan sauce		Lemon and herb butter cream sauce or spicy Mozambican butter and garlic chips	
RIB EYE	546	CALAMARI	292
Bordelaise sauce, bone marrow croquettes, asparagus and braised pearl onions		<i>Fried:</i> Rocket, spring onions, green olives, anchovies and caper tartar sauce  <i>Grilled:</i> Olive oil, lemon, chilli, smoked paprika, black olives and caperberries	
MUSSELS	188	SEAFOOD PASTA	282
Steamed mussels, creamy white wine and garlic sauce and charred ciabatta		Handmade pappardelle, selection of calamari, mussels, prawns, linefish and a creamy Parmesan sauce	
ROASTED KING OYSTER MUSHROOM (VE)	342	SEAFOOD RISOTTO	300
Gremolata, hummus, roasted king oyster mushroom, crisp tenderstem broccoli, lentil and hazelnut galette and roasted cherry tomatoes		Velvety risotto infused with lemon, aromatic garlic, and Mozambican butter, combined with prawns, mussels, and tender calamari	
GRILLED CRAYFISH	SQ	SEAFOOD SELECTION	
Roasted garlic aioli and lemon		<i>Small / Large</i>	SQ / SQ
PAN ROASTED BEEF FILLET	386	Langoustines, prawns, Chardonnay mussels, linefish, fried and grilled calamari tubes and fried hake goujons	
Served with a buttery fondant potato, crisp tenderstem broccoli and finished with a silky green peppercorn sauce		Add crayfish	SQ
LAMB RACK	690		
Pistachio nut encrusted lamb rack, sweet potato fondant, aubergine, garlic confit puree, finished with a lamb jus and topped with butternut shavings			

# LINE FISH

PAIR YOUR SELECT LINEFISH WITH THESE OPTIONS

## PARSLEY RISOTTO

Hollandaise sauce, preserved lemon  
and semi-dried tomatoes

Kingklip 348

Yellowtail 370

Cob 395

Norwegian salmon 530

## SALSA VERDE

Garlic mash, green beans, soft  
poached egg and aioli

Kingklip 342

Yellowtail 364

Cob 389

Swordfish 304

## PRAWN RATATOUILLE

Braised red and yellow peppers, baby  
marrow, tomato, cooked together with  
prawns, basil aioli and a rich tomato  
based sauce

Hake 415

Kingklip 508

Yellowtail 530

Cob 555

## CHARDONNAY

Baby vegetables, young potatoes  
and Chardonnay sauce

Yellowtail 370

Cob 395

Hake 255

Norwegian Salmon 530

## CHEF'S PAIRINGS

MISO MIRIN SEABASS 540

*Our signature dish.*

Marinated in yellow miso and rice  
wine, oven roasted and served with  
coconut, ginger and lime leaf infused  
risotto, finished with braised bok choy

NORWEGIAN SALMON 530

Lemon-thyme infused potato pavé,  
creamed peas and rainbow carrots

SEARED SALMON AND CORN 530

Seared salmon fillet with creamy  
corn puree, edamame, and corn,  
served with your choice of side

SWORDFISH 384

Seared swordfish fillet, kimchi  
dipping sauce, herbed yoghurt  
and garlic marinated greens

KINGKLIP 340

Crème fraiche tzatziki and coriander  
beurre blanc and spicy asian greens

YELLOWTAIL / COB 350

Kalamata olive and heirloom tomato  
relish, parsley oil and saffron  
couscous

# SALADS

TOMATO (V)	260	HOUSE SALAD	184
Heirloom tomatoes, feta, strawberries, pickled onions, basil aioli, herb croutons and honey lemon emulsion		Rocket, cherry tomatoes, avocado, crispy bacon, Parmesan, garlic and herb croutons, red onion, green peas, soft-boiled egg, red wine vinaigrette and basil mayo	
CHICKEN CAESAR	160	PRAWN	210
Grilled chicken breast, cos lettuce, Caesar dressing, anchovies, garlic and herb croutons, deep-fried soft boiled egg and Parmesan shavings		Miso grilled prawns, pickled ginger, mint, chilli, papaya, coconut flakes, avocado and lemongrass	
WARM SEAFOOD SALAD	346		
Prawns and kingklip, served with bok choy, sweet and sour hollandaise Add crayfish	SQ		

# SIDES

VEGETABLE SELECTION	88	RICE SALAD	44
HAND-CUT CHIPS	58	GREEN SALAD	76
GARLIC AND PARMESAN POTATO MASH	62	BUTTERNUT AND POTATO MASH	50

# DESSERTS

CHEESECAKE	155	TRIO OF SORBETS (VE)	94
English toffee ice cream, mini chocolate whispers, and vanilla crumble		Served with granadilla and berry dust	
HARBOUR ETON MESS	98	MOLTEN CHOCOLATE	90
Raspberry sorbet, strawberry meringue, white chocolate mousse, almonds and macerated strawberries		Baked perfectly, served with vanilla pod ice cream and a tart berry coulis	
CRÈME BRÛLÉE	132	YOGURT, LEMON & POPPY SEED SPONGE CAKE	90
Vanilla bean crème brûlée, berries and raspberry dust		Served with vanilla panna cotta, nutty burnt butter and a black sesame seed gelato	
VALRHONA CHOCOLATE CREMEAUX	92		
Topped with walnut and coconut wafer, served with lemon curd ice cream			



